

...naturally enjoy – fine regional kitchen

our aperitifs

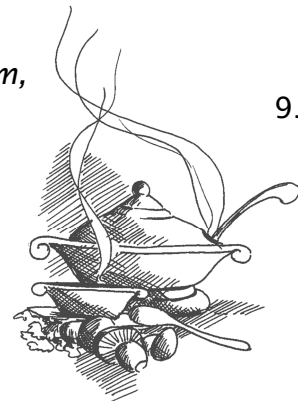
1 glass Riesling – sparkling wine, dry	0,1l	3.90 €
„Spessart- Kir“, cassis with Schlaraffenburger apple secco, Bioland from our region, fruity, prickly, a little bit of alcohol	0,1 l	3.60 €
“Bellini“, mash of white peach, peach slices and Riesling sparkling wine	0,1 l	4.20 €
Vermouth Martini <i>bianco, dry or rosso</i>	5cl	3.00 €
Sherry Sandemann <i>dry or medium dry</i>	5cl	3.30 €
Harveys Bristol cream	5cl	3.50 €
Portwein, Quinta do Vale Dona Maria, late bottled vintage	5cl	3.50 €
Non-alcoholic cocktail: non-alcoholic cocktail “The White”	0,1l	3.40 €
Longdrinks: “Lillet Blanc Royal” Lillet blanc – dry Semillon white wine, White grape juice, lemon and sparkling wine	0,2 l	5.90 €
Pernod with ice cubes and soda	4cl	3.80 €
Campari Soda 4cl 3.90 €		
Campari Orange	4cl	4.50 €
Aperol Sprizz, prosecco, soda	0,2l	5.90 €
Gin Tonic 4 cl Gordons dry Gin with tonic water		6.90 €

Take at home

House- made deer ham	100 g	4.20 €
wild specialities of Bio butchery Huth and Fürst Löwenstein		

side-dishes

- tartar of marinated salmon** *with beetroot salad, green sauce, butter and bread* 8.70 €
- goat cheese au gratin** *with baguette, tomato bärlauch pesto, salad with cherry tomatoes* 8.80 €
- charcuterie of spessart wild pig** – *house made wild pig ham, specialities of wild pig with salad, butter and bread* 9.70 €



soups

- Frankish white wine soup** *with cinnamon croutons* 4.50 €
- beef-tea** *with slices of herb pancakes, stripes of vegetable, unripe spelt grain dumplings, when desired with liver dumplings* 4.70 €
- pumpkin cream soup** *with ginger, pumpkin oil and nuts, granny smith chutney* 4.80 €

Feine Festtagsküche 25.12. - 06.01.2019

Bitte um Reservierung Ihrer Weihnachtsgans an den Festtagen

Weihnachts Menüs & Büffets 25. und 26.12.2018

Silvester Gala 5 Gang Menü mit Tanzball 31.12.2018

Neujahrsbrunch (Wir bitten um Tischreservierung) 01.01.2019

Winterliche Spezialitäten ab 6.01.2019

Weinproben: Verschiedene Rebsorten Frankens ab 7 Pers. € 13.50

Kulinarische Weinprobe 5- 7 Gänge, 5- 7 Weine ab 36.00 €

small courts

Frankish cabbage salad	3.70 €
landhotel – season salad <i>salads of season with house-made sauc, fresh herbs and roasted pumpkin seeds</i>	3.70 €
fitness salad – sheet salad balsamico dressing, sprouts <i>carrot stripes, fresh fruits, corn bread</i> when desired with turkey or rump steak stripes	6.90 € + 6.50 €
forest salad- sheet salads, herbs, sprouts, beluga lentils vinaigrette, <i>beetroot, house-made wild ham with pumpkin orange chutney</i>	9.80 €
green cheese Spätzle with spinach, onions and cream, salad	8.90 €
moist burger – home-made, of Frankish beef, house-made spicy ketchup, <i>fried onion, full-corn bun, Frankish cabbage salad</i>	9.20 €
house- made rösti, fillet of the smoked Spessart trout or brook trout, <i>lemon sauce and saladbouquet</i>	10.20 €
vegan wantoni, mashed spinach in wheat pastry, filled with mixed, spicy <i>vegetable, paprika-herb-pesto, salad</i>	10.50 €
yellow boletuses pasta squares with blue cheese sauce, <i>roasted mushrooms, salad</i>	10.80 €
wild pig sausages with apple foam cabbage, <i>frankish potato dumplings</i>	11.50 €

Auf Vorbestellung, 3- 4 Tage ab 2 Personen

Wild Mixed Grill auf Rotwein Risotto mit Kastanien und Pilzen

Rehmedaillons, Hirschschnitzel, Wildhasenkeule, Wildschweinbratwurst **pro Person 21.50 €**



HOCHSPESSART

Landhotel & Restaurant

Aperitif

“Bellini” – mash of white peach, peach slices, riesling sparkling wine 0,1l 4.20 €

our Spessart autumn menu

23.50 €

Beef tea with slices of herb pancakes, stripes of vegetable, unripe spelt grain dumplings, when desired with liver dumplings

hare leg, baked in red wine, juniper sauce, spicy red cabbage, frankish potato dumplings

or

pork cheeks, red wine sauce, apple cream cabbage, fried onions and potato gratin

Mixed berries ragout, vanilla icecream, roasted pumpkin nuts, pumpkin oil

Our slow food menu

30.00 €

autumn salad, sheet salad with marche, radicchio lentils-vinaigrette, beetroot, house-made wild ham

¼ duck, calvados sauce, caramelized apple slices, pumpkin cabbage, potato dumplings

Or

Wild pork roulade filled with mushrooms, herb croutons and bacon, pepper sauce, Brussels Sprouts, bread dumplings in slices

crème brûlée, red wine plumes, cassis sorbet

our wine recommendation for the menus:

vollmundig, ausgeprägte
Fruchtaromen, reif



2015 Rödelseer Küchenmeister, Silvaner, V.D.P. 1. Lage 26.50 €
Weingut Weltner, *Gips- Keuper*, bester 1. Lagenwein 2015, Franken
zu **Wallerfilet, Schweinebäckchen und Bauernente**

feine fruchtige Aromen
würzig, vollmundig, reif

2015 Sonnenstuhl, Spätburgunder 26.00 €
Weingut Störrlein- Krenig, Randersacker, *Muschelkalk*
zu **Bauernente und Rehmedaillons**

main courses

frankish pools- fresh out the pond

cooked in vinegar decoction with browned butter and creamed horseradish
or roasted meunière with potatoes and salad big trouts as filet

spessart trout 13.50 €

filet of wels catfish under a crust of horseradish 15.50 €
with lemon- capers butter, pumpkin cabbage and potatoes

from region

cutlet „Wiener Art“ with french fries and salad 11.50 €

pork cheeks braised, dark beer sauce, apple cream 12.80 €
cabbage, fried onions, potato gratin

Frankish cutlet filled with sausage, lemon herb quark, 13.50 €
Fried potatoes and sheet salad

¼ duck, calvados sauce, caramelized apple slices, pumpkin cabbage, Frankish potato dumplings	15.80 €
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onion roast joint on red wine sauce, with fried onions, 180 g 16.20 €
fried potatoes and salad 250 g 18.20 €

ox rump steak overbake red wine shallots, 180 g 16.80 €
vegetable and potato gratin 250 g 18.80 €

from our region:

hare leg, baked in red wine, juniper sauce, spicy red cabbage, 13.50 €
frankish potato dumplings

roulade of wild pork filled with bacon and mushrooms, pepper jus, 15.80 €
Brussels Sprouts, slices of bread dumplings

medaillons of venison with juniper sauce, 19.80 €
forest mushrooms, Brussels sprouts and spätzle

for 2 or more persons

entrecôte double, double rump steak, sauce bearnaise 45 min, per person 20.50 €
mixed vegetables and potato gratin

saddle of venison with juniper cream sauce, cranberries, roasted 22.50 €
mushrooms, vegetable, roasted bread dumplings 45 min per person

Desserts

Hazelnut pancakes filled with blueberry compote, blueberry ice-cream	4.80 €
Mixed berries ragout, vanilla icecream, <i>roasted pumpkin nuts, pumpkin oil</i>	5.50 €
Crème brûlée, <i>red wine plumes, cassis sorbet</i>	6.80 €
„autumn- dessert plate“ <i>variation of desserts</i>	7.50 €
for 2 Persons Flambée: per person	8.80 €
Crêpes Suzette, <i>wafer-thin pancakes , lemon, orange juice, with Grand Manier, flamed on the table , vanilla ice cream</i>	

Unsere Eiskarte

Kinderüberraschung	2.90 €	Eisbiene	2.90 €
Eiskaffee oder Eisschokolade <i>mit Vanilleeis¹ und Sahne</i>	3.90 €		
Vanille- Rahmeis ¹ <i>2 Kugeln mit Schokoladensauce</i>	4.20 €		
Pfirsich Melba“, <i>halber Pfirsich, Vanilleeis¹, Himbeersauce und Sahne</i>	4.80 €		
Schwarzwaldbecher – <i>Schattenmorellen mit Kirschwasser, Vanilleeis, Schokoladeneis und Sahne</i>	5.20 €		

Unsere Kuchen: *hausgemacht, gerne auch zum mitnehmen*

Hefekuchen vom Blech, Streusel, Zimt	2.60 €
Heidelbeer-, Zwetschkuchen <i>saisonale Produkte</i>	2.80 €
Apfelwein-, Käsekuchen	2.80 €
Erdbeerkuchen <i>saisonale Produkte</i>	2.90 €
Warmer Apfelstrudel mit Walnusseis und Sahne	4.80 €

Torten: *saisonal wechselndes Angebot*

Himbeer- Käsesahne, Schwarzwälder Kirsch	3.20 €
Mango- Joghurt, Schokolade Mousse	3.40 €
Sachertorte, Bienenstich mit Vanillesahne	3.60 €
Panna Cotta Heidelbeer	3.70 €
Marc de Champagne	3.80 €

cold- dishes

frankish and Spessart specialities

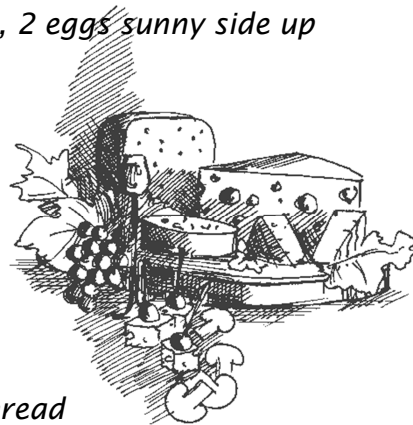
cheese- sausage salad *with onions and sour cucumbers, bread* 5.40 €

specialities of sausages in Spessart - *liver press bag, black pudding and liver sausage, bread* 6.20 €

home-made wild pork and liver head cheese *with onions, vinegar and oil, with Frankish cabbage salad and bread* 7.90 €

warm:

“Strammer Max” *bread with raw or cooked ham, 2 eggs sunny side up* 7.50 €



cheese:

“green Obazda” - *camembert with herbs, paprika radishes salad, butter and bread* 5.40 €

vesper cheese with apple and onions, *butter and bread* 5.40 €

our goose cheese selection *salad, butter and white bread* 7.40 €

for 2 persons:

Die Landgasthofplatte - *mixed plate of home-made tureen and specialities ham selection with home-made deer ham and wild pork ham spessart sausage specialities, frankish and bavarian cheese with fruits, butter and bread selection* **per person** 11.50 €